

DES DE  1991

PERE VENTURA

✦ CAVA ✦

TRESOR

*Anniversary*

GRAN RESERVA BRUT 2019



## A WELL-AGED CLASSIC

Tresor Anniversary showcases the uniqueness of the Xarel·lo from the PERE VENTURA Estate. An extremely fresh, complex and full of life long ageing Cava.

### CHARACTER

TRESOR ANNIVERSARY takes pride in exalting the Traditional Method, thanks to the ageing and refining capacity that a long ageing brings.

It is a classically profiled Cava, with a traditional coupage that has undergone a noble ageing of over three and a half years, resulting in an exquisitely mature and complex Cava.

TRESOR ANNIVERSARY balances freshness with the attributes and complexity of a long ageing and the Xarel·lo grapes chosen from vines of different ages on the Pere Ventura estate.

TRESOR ANNIVERSARY stands out, most especially, for its elegance, complexity and excellent carbonic integration. The result of the perfect crux of creativity, tradition and modernity, with a profound respect for the unique character of the Pere Ventura terroir.

### LIMITED EDITION

TRESOR ANNIVERSARY 2019 is unique and limited to 15098 bottles. It commemorates the first harvest in 1993 and is an homage to all the Cavas that we have treasured, year after year, in our Chapel, the library located in the deepest part of our underground cellars. It is also a declaration of intentions and our honest commitment to a way of working.

TRESOR ANNIVERSARY is part of the *Celebració* line in the TRESOR COLLECTION: Cavas that are perfect for free and restless spirits, and to celebrate the intensity of the moment with *joie de vivre*.

TRESOR ANNIVERSARY is the Cava that sets the mood for your parties and joins you in your celebrations, adding its elegance and distinction. A complete, delicate and expressive Cava, made to celebrate success, happiness, memories, the future... Life.

### ENJOY IT

It is splendid by itself thanks to its freshness and aromatic complexity, and the best accompaniment for feasts, thanks to its patisserie and cocoa notes that imbue it with great personality.

It can be paired with sushi, tartars, mushroom risotto and a curated selection of pâtés.

### SERVING

Between 10 °C and 12°C (50 °F and 54 °F) for the aromas of the long ageing to really stand out.

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## VARIETIES

40% Xarel·lo, 40% Macabeu, 20% Parellada

## ORIGIN

The freshness, body and complexity of TRESOR ANNIVERSARY GRAN RESERVA 2019 are the result of a wise combination of clusters from different vines and at different altitudes.

The Macabeo originates from the best plots, located at a short distance and altitude from the Mediterranean Sea, located in coastal and littoral areas of the Garraf.

Xarel·lo, the queen variety of cavas, is obtained from a selection of grapes from different plots located in Pere Ventura's estate, Can Bas Domini Vinícola and it is located in the central Penedés and extends across 80 hectares of vineyards, in an unbeatable Mediterranean environment for the growth and ripening of this native and traditional variety in Penedés.

Parellada is grown in the pre-coastal mountain range, where the soil and climate facilitate a slower and later ripening. Pere Ventura's technical team supervises and subjects the processes of working these vines to criteria of sustainability and maximum respect for the environment.

## ELABORATION

· TRESOR ANNIVERSARY GRAN RESERVA BRUT is made from the traditional varieties of the Penedès. The Xarel·lo gives it body, structure and aging capacity; the Macabeu, finesse and freshness; and the Parellada, friendliness, perfume and elegance.

· Each variety is vinified separately from the must in bloom obtained from a soft pressing according to the *cremant* system principle, whole grapes and extraction of 52% of the must.

· Fermentation takes place in stainless steel tanks at a controlled temperature of 15 to 16°C.

· After blending, clarification, which is not very aggressive, and tartaric stabilization are carried out.

· The second fermentation is carried out in the bottle following the Traditional Method, and the aging in rhyme in the subway galleries of our winery. The optimum state of aging marks the moment of uncorking. One by one, each bottle is clarified and finally corked with a top quality cork stopper.

## AGEING

40 months minimum.



## TASTING NOTES

Intense golden color, it gives off a fine and persistent, integrated bubble. Clean and bright.

On the nose it is aromatically intense, surprising in its olfactory complexity with its aging notes, intense toasted, cocoa notes, which give transition to ripe white fruit.

The palate is an organoleptic extension of its aromatic richness: with a range of flavors ranging from acacia blossom to notes of dried fruits, toffee and pastries. It reveals itself to be sumptuous, fresh, broad and rich in nuances. Crisp carbon, citrus and cocoa. The finish is intense and persistent, slightly fresh with a touch of bitterness.

## ANALYTICAL CHARACTERISTICS

Pressure: 4,8 bar

Alcohol: 11,5 (% Vol)

Total acidity (t.a): 5,7 g/l

Brut: 5 g/l

## CERTIFICATES

IFS, BRC and ISO22000 with the maximum degree of compliance.